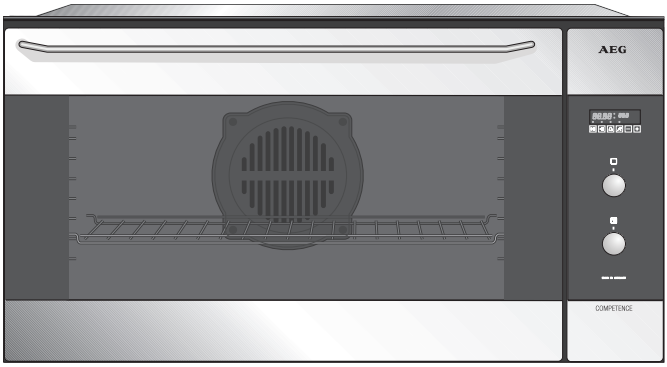
COMPETENCE B 8139-4-m

Built-in single oven

User Instructions



Dear customer,

Before using your new appliance, please read these operating instructions through carefully.
They will enable you to make use of all the technical benefits of your new appliance. The instructions contain important information on safe use, installation and care.
Please keep the operating instructions for later reference. Pass them on to any subsequent owner of the appliance.

The warning triangle and/or the specific words **(Warning!, Caution!, Important!)** are used to highlight instructions that are important for your safety or for the function of the appliance.
It is imperative that these instructions are observed.

☞ **1.** This symbol guides you step by step when operating the appliance.

2. ...

3. ...

Next to this symbol you will find additional information and practical tips on using the appliance.

Tips and information about the economical and ecological use of the machine are marked with the clover.
In the event of a malfunction, these operating instructions contain information on how to rectify faults yourself, see the "What to do, if..." section.

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OPERATING INSTRUCTIONS

⚠ Safety Instructions

This appliance is only to be installed by an **approved installer**.
Please observe this instruction, otherwise the warranty will not cover any damage that may occur.
The safety features of AEG electrical appliances comply with accepted technical standards and the German Appliance Safety Law. However, we also consider it our obligation as a manufacturer to make you aware of the following safety information.

General Safety

- When using other electrical appliances ensure the cable does not come into contact with the hot surface of the oven.
- Do not store inflammable substances in the oven. They could ignite when the oven is switched on.
- For safety reasons do not clean the appliance with a steam or high pressure cleaner.
- Only use the original meat probe. The cable must not be trapped in the oven door. When not in use, remove the meat probe from the oven.
- Maintain a separation of at least 5 cm between the meat probe and the grill or top heat.
- When roasting and grilling, the oven door will become hot. **Therefore, always keep small children away from the oven**.
- Repairs to the appliance are only to be performed by qualified service engineers. Improper repairs can give rise to significant hazards. If your appliance needs repairing, please contact your local AEG Service Force Centre.
- In the event of a malfunction, disconnect from the mains supply.

Intended Use

- This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Only use the appliance to prepare food.
- Do not use the oven to heat the room.

How To Avoid Damage to Your Appliance

- Do not line your oven with aluminium foil and do not place a fat tray, baking sheet, dish, etc. on the oven floor, otherwise the oven enamel will be damaged by the resulting build up of heat.
- Clean the appliance after each use. Spills are then easier to clean up and do not become burnt onto the surface.
- Any drops of fruit juice that fall from the baking sheet will leave spots that cannot be removed. Use the universal tray for very moist cakes.
- Never pour water directly into the hot oven. The enamel may be damaged.
- Do not sit on the open oven door.
- Do not store moist food in the oven.
- Only use the original meat probe. The separation between the grill or top heat and the meat probe must be at least 5 cm.
- Do not leave the meat probe in the oven if it is not in use.

Disposal

Disposing of the packaging materials

All materials used can be fully recycled.

Wood is used for the outer packaging.

The plastics are marked as follows:

- >PE< for polyethylene, e.g. as used for the outer wrapping and the bags inside.
- >PS< for polystyrene foam, e.g. the packaging, which are all free of CFCs.

Disposal of old appliances

All old appliances must be correctly disposed of for environmental reasons.

Warning! Please make old appliances unusable prior to disposal. Pull out the mains plug, cut off the mains cable, and remove any door catches.

Notes on Disposal

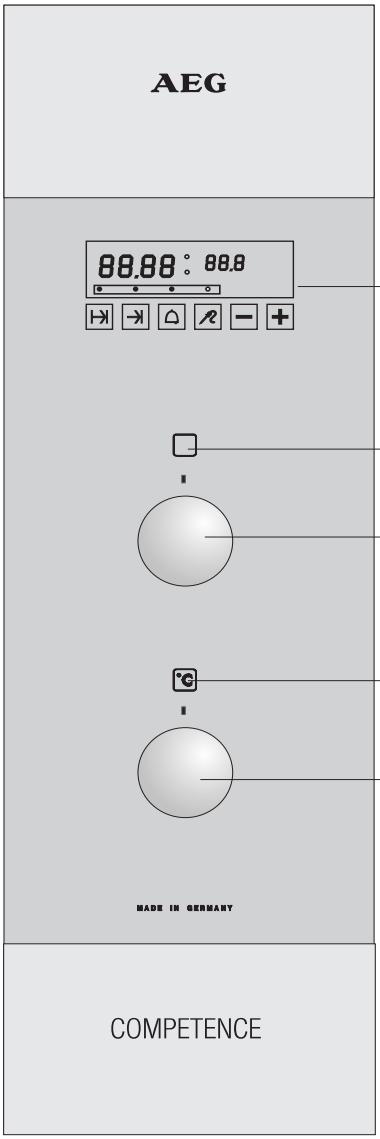
- The appliance must not be disposed of in the household rubbish.
- You can obtain information about collection dates or public tips from your local refuse department or council.

The Key Features of Your Appliance

- **Control Knobs:** The oven functions and temperature are each selected using the control knobs. To release the control knob press and release it so it pops out. Press the knob again to return it into the control panel.
- **Electronic Clock with Digital Display:** time of day, interval, cooking time, and core temperature are displayed.
- **Automatic Switching On and Off:** Using the electronic clock, the oven can be automatically switched on with a time delay, and switched off again at the end of the cooking time set.
- **Large Oven Volume:** The oven is suitable for cooking large amounts of food due to its capacity of 92 litres (gross volume).
- **Heat Protective Glazing**: The oven door is triple glazed with a heat reflective Thermax inner panel. The front of the appliance remains cool when the oven is in operation.
- **Energy Saving:** It is fitted with multiple oven insulation, halogen lighting on both sides, and a door switch that automatically turns off the hot air fan and oven heating when the oven door is opened.

Description of the Appliance

Control Panel



1 Electronic Timer
With indication of the time of day, interval timer, meat probe display, automatic switching on and off.

2 Oven Power Indicator
Illuminates when the oven function is switched on.

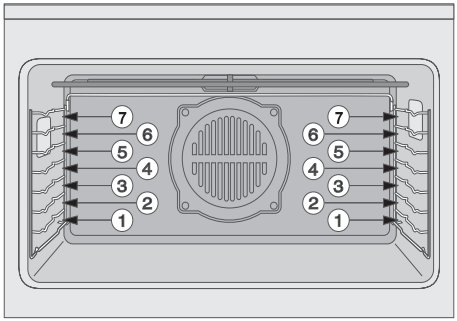
3 Oven Function Control Knob
For selecting the required oven functions.

4 Temperature Pilot Light
Illuminates as long as the oven is warming up, and extinguishes when the temperature set is reached.

5 Temperature Selection Control Knob
For selecting the required oven temperature.

Oven Features

Shelf Positions
There are side rails on both sides of the oven, with 7 shelf positions for sliding in accessories.
Please note that the shelf positions are **counted from bottom to top**.
The bottom shelf position is position 1.

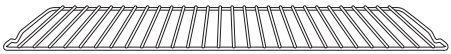


Oven Accessories

The following parts are supplied:

Baking sheet
For cakes and biscuits

Shelf
For ovenware, cake tins, items for roasting and grilling



Universal Tray
For cakes with lots of juice, roasts or as a baking sheet or collecting container for fat

Pizza stone
Place the pizza stone with pizza on the shelf in shelf position 1.
You can find notes on use on page 29.

Meat Probe
For cooking roasts.
You can find notes on use on page 41.

Oven Functions

The oven has various types of cooking functions that you can use:

Ventitherm (Fan cooking)

Ventitherm is particularly well suited to **baking**, **roasting** and **slow cooking** on **several shelves** at once, and for **defrosting**.
Oven temperatures are generally 20 to 40 °C lower than for top/bottom heat.
The heater on the rear wall of the oven and the fan ensure that the hot air in the oven is circulated continuously. The food is heated from all sides.

i **Defrost** using the Ventitherm oven function without a temperature setting, or defrost as per the table. This setting is suitable for the **thawing or defrosting** of e.g. flans, butter, ice cream, bread, vegetables or other delicate foods.

Conventional oven

Conventional heat is suitable for **baking** and **roasting** on one shelf.
Heat is supplied evenly from above and below.

Bottom Heat

Bottom heat is suitable for **preliminary baking of moist cakes.**

Top Heat

Top heat is suitable for **browning**.

Grill

The grill function is particularly well suited to **grilling** or **toasting small quantities** of flat foods.
The heat is provided by the grill heater element on the roof of the oven.

Large Area Grill

Grilling using the large area grill function is particularly well suited to **grilling** or **toasting large quantities** of flat foods such as, e.g. steaks, cutlets, fish or toast, and is also suitable for browning toast dishes and gratins.
The heat is provided by the grill heater element on the roof of the oven.

Rotitherm (Hot Air Grilling)

Rotitherm is particularly suited to **grilling** or **roasting** larger pieces of meat or game on one shelf. This function is also suited to **browning**. The grill heater element and fan are used simultaneously.

Pizza function

The pizza function is suitable for **baking bread**, **pizza**, **moist cakes**, and for **preserving**.

This function is also suitable for **fast warm up.**

i Using the **fast warm up function** you can **very quickly pre-heat** the **empty oven**.
See Operating the Oven, Fast Warm Up page 15.

Before first use

Initial Cleaning

Before you use the oven for the first time, you should clean it thoroughly. You can switch on the oven lighting to make cleaning easier.

☞ **1.** Turn the oven function switch to oven lighting.

2. Remove all accessories and the side rails, and wash with warm water and washing up liquid.

3. Also wipe out the oven with warm water and washing up liquid, and dry.

4. Clean the front of the appliance with a damp cloth only.

Tip: In the case of stainless steel fronts, use commercially available stainless steel cleaners that also form a protective film against finger marks.

Important: Do not use any caustic or abrasive cleaners! The surface could be damaged.

Setting the clock

Tip: The oven will not function until the clock is set.

The clock must be set before the oven is used and whenever power has been disconnected to the appliance. If the clock needs to be set, you will see "0.00" flashing in the display.

☞ Use "+" and "-" to set the right time. After around 3 seconds, the new time will be accepted and the display will stop blinking.

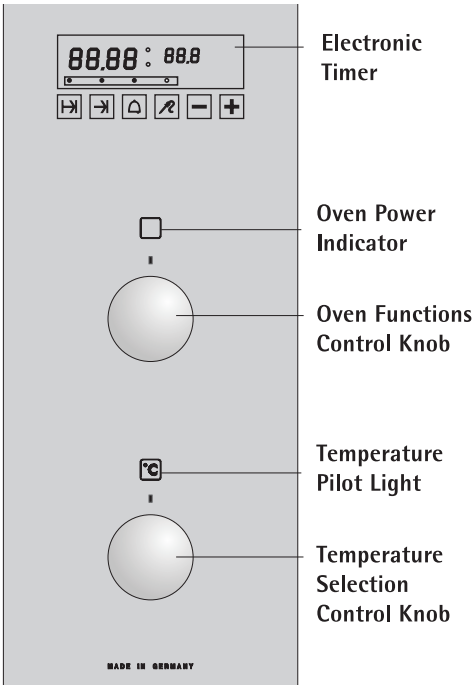
Operating the Oven

Switching the Oven On and Off

☞ **1.** To use, press the "Oven Functions" and "Temperature Selection" control knobs to release them.
The control knobs then protrude.

2. Using the "Oven Functions" control knob, set the required function.

3. Using the "Temperature Selection" control knob, set the required temperature.
The temperature pilot light illuminates as long as the oven is warming up. When the temperature set is reached, this pilot light goes out.



4. To switch off the oven, turn the “Oven Functions” control knob and the “Temperature Selection” control knob to the off position.

5. Retract the control knobs by pressing them.

Fast Warm Up

Using the pizza function, the empty oven can be pre-heated in a relatively short time.

Important! Only place the food to be roasted or cooked in the oven when fast warm up is complete and the oven is set to the required function.

☞ **1.** Set the "Oven Functions" control knob to pizza function.

2. Set the "Temperature Selection" control knob to the required temperature. The temperature pilot light illuminates. Fast warm up starts.

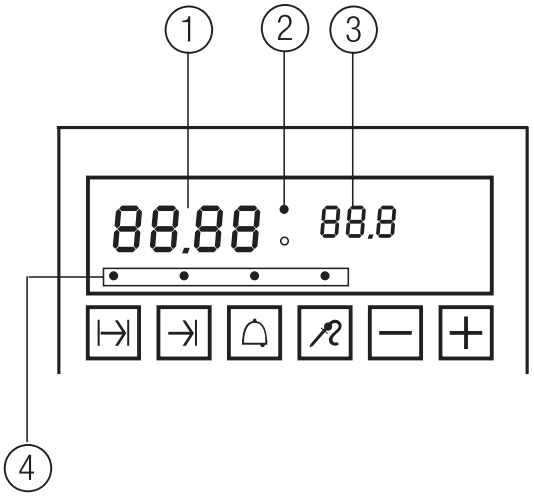
3. As soon as the temperature pilot light goes out, set the **"Oven Functions"** control knob to the **required** oven function.

4. You can now put the food to be cooked in the oven.

The electronic timer

Tip: Page 22 details how to use the meat probe function.

As well as providing a minute minder, the electronic timer controls the oven in several other ways. You can use it to set the cooking time, the end time and the core temperature (using the meat probe). All timer functions are available in any mode or temperature selection.



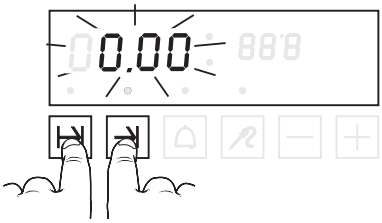
Display:
① Time, alarm time (actual value in each case)
Meat Probe, (value set)
② Lamps, showing that the oven is switched on.
③ Meat Probe (actual value)
④ Indicator lamps (for each selector button/function)

Selector buttons:
⊢→| Cooking time
→| Finish time (with meat probe: start time)
🔔 Alarm time
Meat Probe function

Adjust:
+ or - For adjusting the settings.

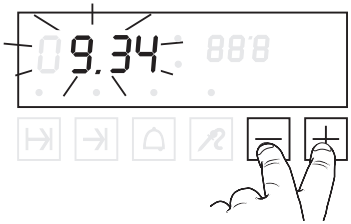
Setting and changing the clock

☞ **1.** Simultaneously push "|→|" and "→|", until the time in the display flashes.



2. Adjust as required using "+" or "-".

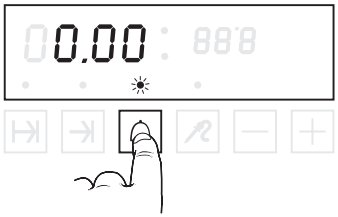
3. Wait for the display to stop flashing. The time will then be accepted, and the dot in the centre of the hour and the minutes will flash every second.



Setting the minute minder

You can use the minute minder on its own, without effecting the oven.

☞ **1.** Press "🔔". The lamp will flash. The display will read "0.00".



2. Use "+" or "-" to set the timer in minutes and seconds.

3. Start the timer with "🔔" or wait until the lamp stops flashing. You will see in the display the time remaining until the buzzer sounds.

An acoustic signal is heard when the set time has elapsed.

4. Press any button to stop the buzzer. The display will show the normal clock again.

How to set the electronic timer

Selecting the timer operation:

☞ Press the selector button for the operation you wish to use. The lamp above the button you have pressed will start to flash and a number will appear in the display.

Amending the operation:

☞ Adjust the value shown, using

Starting the operation:

- If you do not press another button for 3 seconds, the operation will commence automatically and the lamp will stay on all the time.
- You can reduce the time by pressing a selector button:
- - the previously selected button confirms the input and starts the operation.
- - another button confirms the input and selects the new operation you have chosen.

Setting the oven functions (switching functions only):

☞ Use ③ to select the mode and ⑤ to select the temperature.

Tip: If you wish, you can set the temperature and mode before programming the timer.

Changing the setting

☞ If you wish to alter a setting you have made – even if the operation is running – push the appropriate button again and use "+"/"-" to change the value in the display.

When the cooking time is finished

the oven will switch off and "End" will appear in the display. A warning signal will sound. Both of the lamps next to the display will stop flashing.

☞ **1.** Press any selector button to stop the alarm buzzer.
The display will show the normal clock again. The oven starts again. (not when the meat probe is inserted).

2. Turn the temperature selector and oven function control knobs to "0".

Setting the cooking time ⊢→| (switch-off function)

The oven switches itself off when the pre-set time has elapsed.

☞ **1.** Press "⊢→|": the lamp will flash and "0:00" will appear in the display.

2. Use "+" or "–" to set the cooking time in hours and minutes.

After approx. 3 seconds the timer will start and the lamp will stay on continuously. The display will show the time remaining. Both lamps will flash alternately.

3. Set the temperature and function.

Setting the finish time →| (switch-off function)

Use this function if you want the oven to switch off automatically after a certain time.

☞ **1.** Press "→|": the lamp will flash and the display shows the normal clock.

2. Use "+"/"-" to set the desired switch-off time.

After approx. 3 secs. the timer will start and the lamp will stay on continuously. The display will show the time remaining. Both lamps will flash alternately.

3. Set the temperature and mode.

Automatic switch-on and switch-off

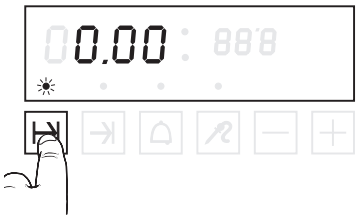
If you wish use the oven's time-delay feature, you may pre-select both cooking time and finish time. The automatic start time itself cannot be specified, but this is derived from both settings.

Tip: It is impossible to set a finish time before the start time: you will hear a buzzer and the value in the display will not change. If you wish to shorten the cooking time you have set, do this first before you reset the finish time.

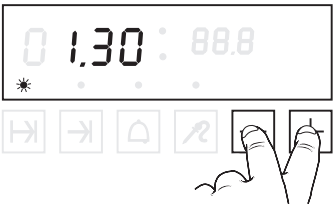
Example:
It is 8:00 and you wish to have your roast ready at 13:00. The roast needs to be cooked for 90 minutes.
Change the cooking time "|→|" from 0:00 to 1:30. Then change the finish time "→|" from 9:30 to 13:00.
Once the times have been accepted, "Auto" will appear in the display and the oven will switch on at 11:30 and off at 13:00.

This is how to set the automatic switch-on and switch-off:

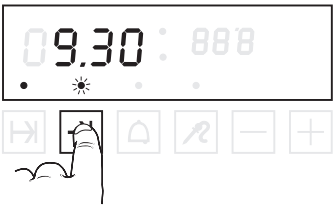
☞ **1.** Press "|→|": the lamp will flash and "0:00" will appear in the display.



2. Use "+" or "-" to set the cooking time in hours and minutes.
(For example: 90 minutes)



3. Press "→|" to confirm the input and select the finish time. The display will show a time (finish time if the oven is to switch on immediately).



4. Use "+" to set the finish time.

After approx. 3 secs. the lamps will stay on continuously. The display will show "Auto" until the oven switches on.

5. Set the temperature and mode.

The oven will automatically switch on at the specified time and both lights next to the display will flash alternately. The time remaining until switch-off will be shown in the display.

Setting the Meat Probe, core temperature function

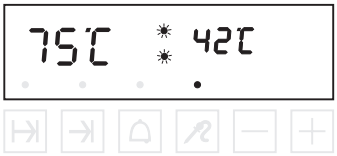
Tip: This function will only work when the meat probe is inserted.

The display on the right shows you the current core temperature inside the roast and "70 °C" will appear in the left display. Both of the lamps next to the display will flashing.

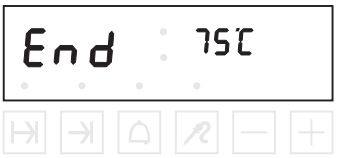
☞ **1.** If you wish to change the preset temperature push the lamp over flashes.

2. Change the the recommended temperature of 70 °C with "+" or "-" to set the desired temperature.
After approx. 3 second the timer will start and the lamp above the selector button will stay on continuously.

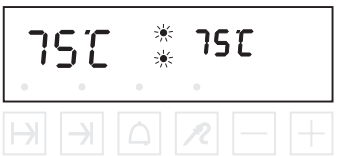
3. Set the temperature and function.
While roasting the display on the right shows the current core temperature inside the roast.



When the actual core temperature reaches the value you have set, the oven will switch itself off and "End" will appear in the display. A warning signal will sound. Both of the lamps next to the display will stop flashing.



4. Press any button to stop the alarm buzzer.
Both lights next to the display will flash alternately - as long as the meat probe is inserted.



5. Turn the temperature selector and the function selector control knob to "0".

6. Remove the meat probe from the socket. The display will show the time of day again.

Meat Probe, function with delayed start

This allows you to delay the start of cooking when using the meat probe. As no fixed cooking time is set, it is not possible to set a finish time.

Tip: This function will only work when the meat probe is inserted.

The right display shows you the current core temperature inside the roast and "70 °C" will appear in the left display. Both lamps will flash alternately.

☞ **1.** If you wish to change the preset temperature push the lamp over flashes.

2. Change the recommended temperature of 70 °C with "+" or "-" to set the desired temperature.
After approx. 3 second the timer will start and the lamp will stay on continuously.

3. Press →| to confirm the input and select the start time. The display shows you the current time of day.

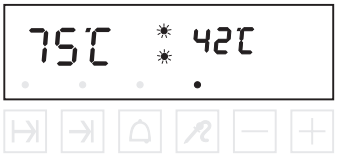
4. Use "+" or "-" to set the start time.

After approx. 3 seconds the timer will start and the lamps will stay on continuously. The display will show "Auto"

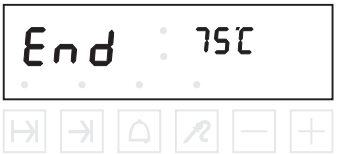
until the oven switches on. The display on the right shows you the current core temperature inside the roast.

5. Set the temperature and function.

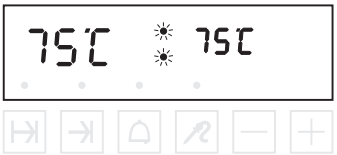
The oven automatically switches on at the at the beginning of the cooking time. Both lamps will flash alternately.



When the actual core temperature reaches the value you have set, the oven will switch itself off and "End" will appear in the display. A warning signal will sound. Both lamps will stop flashing.



6. Press any button to stop the alarm buzzer. Both lights next to the display will flash alternately - as long as the meat probe is inserted.



7. Turn the temperature selector and the function selector control knob to "0".

8. Remove the meat probe from the socket. The display will show the time of day again.

Usage, Tables and Tips

Baking

For baking use the Ventitherm, conventional oven or pizza oven function.

Suitable Bakeware

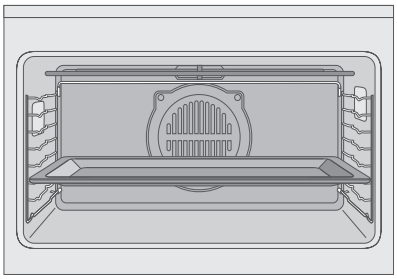
- Tins made of dark metal and coated tins are suitable for conventional heat.
- Light metal tins are also suitable for Ventitherm.

Shelf Positions

The shelf positions are counted from bottom to top.

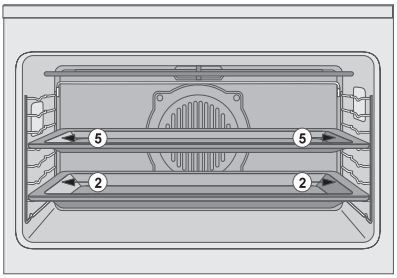
- Baking with conventional heat should only be carried out on one shelf level.

1 Baking sheet: for shelf positions see table



- Using Ventitherm you can bake on 2 baking sheets at once.

2 Baking sheets: Shelf positions 2 and 5



Notes on Baking

General notes

- Please note that the shelf positions are counted from bottom to top and that the bottom shelf position is position 1.
- Insert baking sheets with the bevelled edge to the front.
- Slide the baking sheet to the rear wall.

Always place cakes in tins in the middle of the shelf.
With Ventitherm and conventional heat you can also bake two or three cakes simultaneously. In this case place the tins side by side on the shelf. The baking time is then increased by 5 to 10 minutes.

Baking with Ventitherm
No pre-heating – baking on two shelves at once possible.
Shelf positions:

One sheet	3rd shelf position from the bottom
Two sheets	2nd and 5th shelf positions from the bottom

When baking several flat cakes (cakes in tins), the cooking time is increased by approx. 5 to 10 minutes.

Take out the sheets individually when sufficiently browned.

Bake with Ventitherm at 160 °C if a temperature for fan oven is not given in your recipe.

Important: in the case of cakes with a moist fruit topping, e.g. plum cake, a large amount of moisture is generated. Baking should only be performed on one level.

Baking with conventional heat
Pre-heat – Bake on one shelf.
Pre-heat using fast warm up function, once the oven temperature has been reached, switch back to conventional heat.
Baking tins made of black metal and aluminium are particularly suitable.

Baking with pizza heat
Bake on one shelf.

- For moist cakes
- For pizzas: pre-heat with baking sheet or pizza stone
- For bread: pre-heat

Notes on the Baking Tables

In the tables you will find information on temperatures, cooking times and shelf positions for a selection of dishes.

- Ranges are often given for the temperatures and cooking times since these are dependent on the mixture, quantity and baking tin used.
- When baking several cakes on baking sheets or in cake tins, the cooking time can be 10-15 minutes longer.
- Moist cakes and pastries (e. g. pizza, fruit cakes, etc.) should only be baked on one shelf.
- When using for the first time, we recommend setting the lower temperature, and only if necessary, e. g. if increased browning is required or the cooking time is too long, selecting a higher temperature.
- If you cannot find specific information for one of your own recipes, use information on a similar recipe for guidance.
- Variations in the height of the item to be baked can lead to different degrees of browning at the start of baking. In this case**, please do not change the temperature setting**. Variations in the amount of browning will even themselves out during baking.

Quantities for a 61-cm baking tin for the 90-cm oven.

Sponge cake mixture:
350 g fat, 270 g sugar, 1 vanilla sugar, 6 eggs,
670 g flour, 6 level teaspoons baking powder

Dough:
670 g flour, 50 g yeast, 1 teaspoon sugar, 250 ml milk,
100 g sugar, 2 eggs, 1 vanilla sugar, 100 g margarine

Baking Pizza

with the pizza function at 250 °C.

Example:
Basic Pizza Recipe
375 g flour, 20 g yeast,
125 ml lukewarm water,
3 dessertspoon oil, salt

☞ **1.** Make a dough out of the ingredients given.

2. Allow the dough to prove until it has doubled in volume (approx. 30 minutes). Then knead the dough again for a few minutes and leave to prove again for a further 15 minutes.

3. Place the dough on a baking sheet and add the topping, or split the dough into to 2 or 3 pieces, roll out into circular bases, form an edge and add the topping as required. The topping should be added quickly so that the dough does not become moist.

4. Pre-heat the oven using the pizza function at 250 °C.

5. Place the sheet in shelf position 1, or leave the sheet in the oven during pre-heating and slide the round pizzas onto the backing sheet.

6. Bake the pizza at 250 °C for 12 to 14 minutes.

Baking pizza on the pizza stone

1. Prepare the pizza dough as above and place on a flour-covered wooden board.

2. Add the topping to the pizza quickly so that it does not become moist. **The completed pizza must not be left on the wooden board any longer than necessary, otherwise it will not be possible to slide the dough.**

3. Place the pizza stone on the shelf and slide into the oven at shelf position 1.

4. Pre-heat the oven and the pizza stone using pizza function at 250 °C.

5. Slide the pizza from the wooden board onto the pizza stone.

6. Bake the pizza using the pizza function at 250 °C for 12 to 14 minutes.

Baking Tables

Baking with Ventitherm and conventional Heat

The information given in bold shows you the best oven function to use in each case.

Type of Cake or Pastry	Ventitherm		Conventional Heat		Time
	Shelf Pos. from Bottom	Temp. in °C	Shelf Pos. from Bottom	Temp. in °C	For both Functions Hr. : Min.
Cakes in Cake Tins					
Ring-Shaped Cakes	3	**150 – 160**	2	170 – 180	0:50 – 1:10
Madeira Cake/King Cake	3	**150 – 160**	2	160 – 170	1:10 – 1:30
Sponge Cake	3	150 – 160	3	**170 – 180**	0:30 – 0:40
Shortcrust Pastry Flan Base	3	**170 – 180**	3	180 – 200	0:20 – 0:30
Sponge Flan Base	3	**160 – 170**	3	180 – 200	0:20 – 0:25
Covered Apple Flan	3	150 – 170	2	170 – 180	0:45 – 1:00
Savoury Flan (e. g. Quiche Lorraine)	3	170 – 180	2	180 – 190	0:30 – 1:10
Cheesecake	3	140 – 150	2	160 – 170	1:10 – 1:40
Cakes and Pastries on Baking Sheets					
Plaited Roll/Ring	3	**160 – 170**	3	170 – 180	0:30 – 0:50
Christmas Stollen pre-heat	3	**160 – 170**	3	170 – 180	0:45 – 1:10
Rye Bread: pre-heat 10 min. at 230 °C			2	170 – 180	0:45 – 1:05
Cream Puffs/Eclairs	3	**160 – 180**	3	190 – 200	0:20 – 0:30
Swiss Roll pre-heat	3	170 – 180	3	**180 – 200**	0:12 – 0:20

Type of Cake or Pastry	Ventitherm		Conventional Heat		Time
	Shelf Pos. from Bottom	Temp. in °C	Shelf Pos. from Bottom	Temp. in °C	For both Functions Hr. : Min.
Butter Cake/Sugar Cake	3	160 – 170	3	**180 – 200**	0:20 – 0:30
Fruit Flans (dough/sponge base)	3	150 – 160			0:40 – 1:00
Fruit Flan (shortcrust pastry)	3	150 – 160	3	170 – 180	0:30 – 1:00
Flat Cakes with Delicate Topping (curd cheese, cream)	3	140 – 160	3	160 – 180	0:40 – 1:20
Unleavened Bread pre-heat	3	**200 – 220**			0:10 – 0:15
Biscuits					
Shortcrust Biscuits	3	**150 – 160**	3	170 – 190	0:15 – 0:30
Small Piped Biscuits	3	140 – 150	3	**160 – 180**	0:15 – 0:35
Sponge Fingers	3	150 – 160	3	**170 – 190**	0:15 – 0:30
Meringues	3	**80 – 100**	3	100 – 120	2:00 – 2:30
Macaroons	3	**100 – 120**	3	120 – 140	0:40 – 1:10
Small Pastries made with Yeast Dough	3	**150 – 160**	3	170 – 190	0:20 – 0:40
Small Pastries made with Puff Pastry, pre-heat	3	**170 – 180**	3	190 – 210	0:20 – 0:35
Rolls pre-heat			3	180 – 200	0:20 – 0:40

Baking with Pizza Function

Cakes and Pastries	Pizza function		Time
	Shelf Pos. from Bottom	Temp. in °C	Hr. : Min.
Cakes in Cake Tins			
Covered Apple Flan	3	**150 – 170**	0:45 – 1:00
Savoury Flan (e. g. Quiche Lorraine)	2	**160 – 170**	0:30 – 1:10
Cheesecake	2	**140 -150**	1:10 – 1:40
Cakes and Pastries on Baking Sheets			
Rye Bread: pre-heat: 10 min. at 230	3	**160 – 170**	0:50 – 1:05
Fruit Flan (on yeast dough/ sponge base)	3	**150 – 160**	0:40 – 1:00
Fruit Flan (on shortcrust pastry)	3	**150 – 160**	0:40 – 1:10
Flat Cakes with Delicate Topping (curd cheese, cream)	3	**140 – 160**	0:40 – 1:20
Pizza (with deep topping) pre-heat	1	**250**	0:12 – 0:14
Pizza (thin) pre-heat	1	**250**	0:08 – 0:10
Unleavened Bread pre-heat	2	200 – 220	0:10 – 0:15
Rolls pre-heat	2	**160 – 180**	0:20 – 0:40

Tips on Baking

	Tip
This is how to tell if your cake is cooked through	Push a wooden skewer into the highest point of the cake. When no more cake mixture sticks to the wood, you can switch off the oven and utilise the residual heat.
The cake collapses (is sticky, not properly cooked through, water marks)	Check your recipe. Next time use less liquid. Observe mixing times, particularly when using kitchen appliances.
The cake is too light	Next time use a dark cake tin or place the cake one shelf position lower.
Cake with moist topping/ cake, is not cooked through, is unevenly browned	Next time bake at a lower temperature and increase the cooking time.

Bakes and Gratins Table

The information given in bold shows you the best oven function to use in each case.

Dish	Ventitherm		Rotitherm		Time
	Shelf Pos. from Bottom	Temp. in °C	Shelf Pos. from Bottom	Temp. in °C	Hr. : Min.
Pasta Bake	3	**180 -190**	2/3	150 – 160	0:40 – 0:60
Lasagne	3	**160 – 180**	2/3	150 – 160	0:30 – 0:45
Vegetable Gratin	3	180 – 200	3	**150 – 160**	0:15 – 0:30
Browned Baguettes	3	200 – 220	3	**150 – 160**	0:15 – 0:30
Sweet Puddings	3	**160 – 180**			0:40 – 0:60
Fish Pies	3	**180 – 190**	3	150 – 160	0:40 – 1:10
Stuffed Vegetables	3	160 – 180	3	**150 – 160**	0:40 – 1:10
Potato Bake	3	160 – 180	3	**150 – 160**	0:50 – 1:20

Frozen Ready Meals Table

Food to be Cooked	Shelf Pos. from Bottom	Oven Function	Temperature in °C	Time Hr. : Min.
Frozen Pizza pre-heat 250 °C	1	Pizza function	250	0:06 – 0:09
Chips (600 – 1000 g)	5	Rotitherm	180 – 200	0:16 – 0:25
Baguettes	3	Ventitherm	In accordance with the maker's instructions	In accordance with the maker's instructions
Fruit Flan	3	Ventitherm	In accordance with the maker's instructions	In accordance with the maker's instructions

Roasting

For roasting, use the Ventitherm, conventional heat or Rotitherm oven function.

Ovenware for Roasting

- Any heat-resistant dish is suitable for roasting.
- If the dish has plastic handles, ensure that the handles are heat-resistant.
- Large roasts can be roasted **directly on the fat tray or on the shelf with the fat tray underneath** (e. g. turkey, goose, 3-4 chickens, 3-4 knuckles).
- We recommend roasting all lean types of meat **in a casserole with a lid** (e. g. veal, pork or beef pot roasts, frozen meat). This way the meat will remain juicier.
- You can roast all types of meat that should have a crispy exterior **in a casserole without a lid** (e. g. pork, meat loaf, lamb, mutton, duck, 1-2 knuckles, 1-2 chickens, small poultry, sirloin, fillet, game).

Tip: If you use dishes for roasting (particularly for small amounts), the oven will not get so dirty!

Shelf Positions

- Please see the following table for the shelf positions to be used.

Notes on the Roasting Tables

Information is given in the tables on suitable oven functions, temperature settings, cooking times and shelf positions for various types of meat. The cooking times are only for guidance.

- We recommend roasting meat and fish **in the oven from a weight of 1kg**.
- In general the conventional heat function is particularly suitable for very lean meat, fish and game. For all other types of meat we recommend the Rotitherm function, for large poultry e.g. turkey, the Ventitherm function.
- Turn the roast after approx. 2/3 of the cooking time, except when using the Ventitherm function.
- The cooking time required is dependent on the type and quality of the meat.
- The cooking time is dependent on the type of meat and its size. To measure the height of the piece of meat, it should be lifted slightly as it sinks under its own weight.
- In the case of meat with a layer of fat, it can be necessary to significantly extend the cooking time, in some circumstances even double it.
- If several small pieces of meat or a small piece of whole poultry are placed in the oven, the cooking time increases by approx. 10 minutes per piece (e.g. cooking time for 1 chicken approx. 55 minutes, cooking time for 3 chickens approx. 65 to 75 minutes).
- If cooking starts after a time delay, then only use the oven with the Ventitherm function.
- Use the meat probe for roasting. You will always achieve good roasting results with the thermometer. You can find information on correct use on page 41.

Roasting Tables

Roasting with conventional Heat and Ventitherm

The information given in bold shows you the best oven function to use in each case.

Type of Meat	Quantity	Conventional Heat		Ventitherm		Time
	Weight	Shelf Pos. from Bottom	Temp. in °C	Shelf Pos. from Bottom	Temp. in °C	Hr. : Min.
Beef						
Pot Roast	1- 1.5 kg	3	190 – 210	3	180 – 190	2:00 – 2:30
Roast Beef or Fillet	per cm height					per cm height
- red inside				3	180 – 190	0:05 – 0:06
- pink inside				3	180 – 190	0:06 – 0:08
- cooked through				3	170 – 180	0:08 – 0:10
Pork						
Shoulder, Neck, Joint of Ham	1 – 1.5 kg	4	190 – 210	4	160 – 170	1:40 – 2:00
Chop, Kassler Meat Loaf	1 – 1.5 kg	4	170 – 180	4	160 – 170	1:10 – 1:30
Knuckle of Pork (pre-cooked)	1 – 1.5 kg	4	190 – 210	4	160 – 170	1:40 – 2:00
Veal						
Roast Veal	1 – 1.5 kg	4	**190 – 210**	4	150 – 160	1:30 – 2:00
Knuckle of Veal	1 – 1.5 kg	4	190 – 210	4	160 – 170	2:00 – 2:30
Lamb						
Leg of Lamb, Roast Lamb	1 – 1.5 kg	4	190 – 210	4	150 – 160	1:20 – 2:00
Saddle of Lamb	1 – 1.5 kg	4	190 – 210	4	160 – 180	1:00 – 1:30

Type of Meat	Quantity	Conventional Heat		Ventitherm		Time
	Weight	Shelf Pos. from Bottom	Temp. in °C	Shelf Pos. from Bottom	Temp. in °C	Hr. : Min.
Game						
Saddle of Venison	1.5 – 2 kg	4	**180 – 200**	4	150 – 160	1:20 – 1:30
Leg of Venison	1.5 – 2 kg	4	**180 – 200**	3	150 – 160	1:75 – 1:50
Poultry						
Poultry Pieces 4 – 6 pieces	per 200 - 250 g	4	220 – 250	3	180 – 190	0:40 – 0:50
Chicken Halves 4 – 6 pieces	per 400 - 500 g	4	200 – 220	3	180 – 190	0:40 – 0:50
Chicken,	1 – 1.5 kg	3	200 – 220	3	180 – 190	0:45 – 1:20
Duck	1.5 – 2 kg	3	180 – 200	3	160 – 170	1:00 – 1:50
Goose	3.5 – 5 kg	2	180 – 190	3	160 – 170	2:30 – 3:00
Turkey	2.5 -3.5kg 4 – 7 kg	2 2	200 – 220 170 – 180	2 2	**160 – 170** **140 – 160**	1:30 – 2:00 2:30 – 3:40
Fish (steaming)						
Whole Fish	1 – 4 kg	3	180 – 200	3	**160 – 170**	0:45 – 2:00

Roasting with Rotitherm

The information given in bold shows you the best oven function to use in each case.

Type of Meat	Quantity	Rotitherm		Time
	Weight	Shelf Pos. from Bottom	Temp. in °C	Hr. : Min.
Beef				
Roast Beef or Fillet - red inside - pink inside - cooked through	per cm height	5 5 5	**180 – 190** **180 – 190** **170 – 180**	per cm height 0:05 – 0:06 0:06 – 0:08 0:08 – 0:10
Pork				
Shoulder, Neck, Joint of Ham	1- 1.5 kg	2/3	**150 – 170**	1:40 – 2:00
Chop, Meat Loaf	1 – 1.5 kg	2/3	**150 – 170**	1:10 – 1:30
Knuckle of Pork (pre-cooked)	1 – 1.5 kg	2	**140 – 160**	1:40 – 2:00
Veal				
Knuckle of Veal	1 – 1.5 kg	2	**140 – 160**	2:00 – 2:30
Lamb				
Leg of Lamb, Roast Lamb	1 – 1.5 kg	2	**140 – 160**	1:20 – 2:00
Saddle of Lamb	1 – 1.5 kg	2	**150 – 170**	1:00 – 1:30
Game				
Saddle of Venison	1.5 -2 kg	2	**150 – 160**	1:20 – 1:30
Leg of Venison	1.5 -2 kg	2	**140 – 150**	1:75 – 1:50
Poultry				
Poultry Pieces 4 – 6 pieces	per 200 – 250 g	4	**170 -190**	0:40 – 0:50

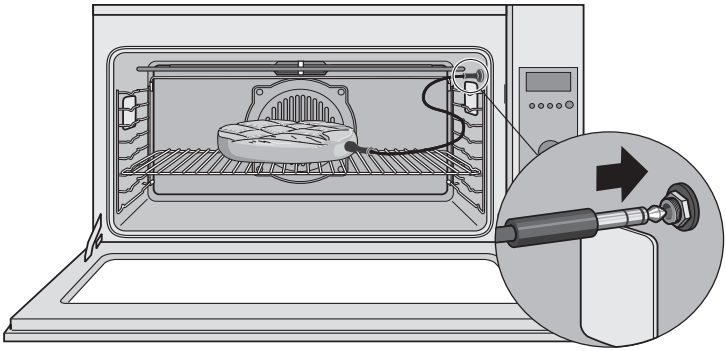
Type of Meat	Quantity	Rotitherm		Time
	Weight	Shelf Pos. from Bottom	Temp. in °C	Hr. : Min.
Chicken Halves 4 – 6 pieces	per 400 – 500 g	3	**160 – 180**	0:40 – 0:50
Chicken,	per 1 – 1.5 kg	4	**160 – 170**	0:45 – 1:20
Duck	per 1.5 – 2 kg	3	**150 – 160**	1: 00 – 1:50
Goose	per 3.5 – 5 kg	3	**140 – 150**	2:30 – 3:00
Fish (steaming)				
Whole Fish	1 – 4 kg	2	150 – 160	0:45 – 2:00

Roasting with the Meat Probe

Notes on the Use of the Meat Probe

The meat probe measures the temperature inside the meat being cooked. When the meat probe is used, the oven is automatically switched off when the pre-defined core temperature is reached, **independent of the weight of the meat**. The use of the meat probe is particularly recommended for the cooking of roasts of which the core temperature must not exceed a specific figure, e. g. roast beef.

☞ **1.** The tip of the meat probe is inserted into the centre of the meat from the side. When inserting the thermometer, please note the following:



- Always insert the meat probe all the way up to the handle.
- The tip must be more or less in the centre of the meat.
- There should be no fat or bone near the tip.
- The meat probe should also not touch any bones in the case of poultry, as far as possible.

2. Insert the meat probe plug in the socket inside the oven. The meat probe function is activated.
The Meat Probe symbol illuminates in the timer display.

3. Close the oven door.

4. Using the "Oven Functions" switch, select an oven function.
Using the "Temperature Selection" switch, set the required temperature.

5. Set the required core temperature on the timer (see Electronic Timer, Setting the Core Temperature page 22).

Temperature Table for Meat Probe

Food to be Cooked		**Core Temperature** Temp. in °C
Beef		
Roast Beef/Fillet of Beef	- red - pink - cooked through	40 – 45 50 – 55 60 – 65
Roast Beef		80 – 85
Pork		
Loin of Pork		65 – 70
Roast Pork/Ham		80 – 85
Neck, Knuckle		80 – 85
Chop, Saddle		75 – 80
Chop without Bone		70
Meat Loaf		70 – 75
Veal		
Roast Veal		70 – 75
Loin of Veal with Kidneys		75 – 80
Knuckle of Veal		80 – 85
Game		
Game, Meat		75 – 80
Game, Saddle		60 – 70
Game, Fillet	- red - pink - cooked through	40 – 45 50 – 55 60 – 65
Lamb		80 – 85
Stuffed Roast		70 – 75
Poultry		85 – 90
Fish		70 – 80

Grilling

- Use the **grill** oven function for grilling smaller quantities.
- For grilling larger quantities, select the **large area grill** oven function.
- Set the temperature selection switch in each case to .

Important! Always pre-heat the empty oven for **5 minutes using the grill function**!

Ovenware for Grilling

- Use the shelf and fat tray for grilling.

Shelf Positions

- Fat tray in the 1st shelf position from the bottom, roasting shelf in the shelf position given in the table.

Notes on the Grilling Table

The grilling times are only for guidance and are dependent on the type and quality of the meat or fish.

- Grilling is particularly suitable for flat pieces of meat and fish.
- Turn meat and pieces of fish as per the information given in the table.

Warning! Always grill with the oven door shut.

Grilling Table

Food for Grilling	Shelf Position	Grill		Large Area Grill	
	from Bottom	1st Side in min.	2nd Side in min.	1st Side in min.	2nd Side in min.
Pork Chop/ Escalope of Pork	6-7	10 – 13	8 – 10	10 – 15	10 – 12
Fillet of Pork	6	12 – 15	10 – 12	14 – 16	12 – 14
Grilled Sausages	5/6	10 – 12	8 – 10	15 – 20	10 – 15
Shashlik	6-7	8 – 10	6 – 8	18 – 20	10 – 12
Rissoles	7	10 – 12	8 – 10	10 – 15	12 – 14
Beef Fillet Steaks	7	7 – 9	6 – 8	10 – 11	10 – 12
Slices of Liver	7	4 – 6	3 – 5	7 – 8	7 – 9
Veal Cutlet	7	7 – 10	5 – 8	9 – 11	9 -12
Veal Steaks	7	8 – 10	6 – 8	10 – 12	10 – 12
Lamb Cutlet	7	10 – 12	8 – 10	12 – 14	12 – 14
Half Chicken	5	12 – 15	10 – 14	16 – 20	15 – 18
Fillet of Fish	7	8 – 10	6 – 8	10 – 12	10 – 14
Trout	5	7 – 10	6 – 8	11 – 15	10 – 14
Bread for Toasting	7	3 – 5	3 – 5	6 – 7	6 – 7
Toast with Topping	6	8 – 10		12 – 14	

Defrosting

For defrosting use the **Ventitherm** oven function at 30 to 40 °C.

Ovenware for Defrosting

- Place food on a plate and put the plate on the shelf.
- Only use grease-proof paper or foil for covering. Do not use plates or bowls otherwise the defrosting time will increase considerably.

Shelf Positions

- For defrosting, position the shelf on the 3rd shelf position from the bottom.

Notes on the Defrosting Table

The times quoted in the table are intended as a guide only, as the speed of defrosting will depend on the kitchen temperature. For example, the colder the room temperature, the longer the defrosting time.

Defrosting Table

Dish	Defrosting Time in min	Further Defrosting Time in min	Comments
Chicken, 1000 g	100 – 140	20 – 30	Place the chicken on an upside down saucer on a large plate. Defrost uncovered and turn halfway through, or defrost covered with foil.
Meat, 1000 g	100 – 140	20 – 30	Defrost uncovered and turn halfway through, or defrost covered with foil.
Meat, 500 g	90 – 120	20 – 30	Defrost uncovered and turn halfway through, or defrost covered with foil.
Trout, 150 g	25 – 35	10 – 15	Defrost uncovered.
Strawberries, 300 g	30 – 40	10 – 20	Defrost uncovered.
Butter, 250 g	30 – 40	10 – 15	Defrost uncovered.
Cream, 2 x 200 g	80 – 100	10 – 15	Defrost uncovered (Cream will also whip well if it is still partially frozen.)
Flan, 1400 g	60	60	Defrost uncovered.

Preserving

For preserving use the **pizza** oven function.

Preserving Jars

- Only use commercially available preserving jars (preserving jars with a rubber ring and glass lid) for preserving.
- Jars with screw or bayonet tops are unsuitable, as are metal tins.

Shelf Positions

- Use the 2nd shelf position from the bottom for preserving.

Notes on Preserving

- Use the universal tray for preserving. There is room on this tray for up to 8 preserving jars of 1 litre capacity.
- Pour two cups of water onto the universal tray to ensure that there is sufficient humidity in the oven.
- Position the preserving jars on the universal tray such that they do not touch each other.
- The preserving jars should all be filled with the same amount and closed.

Preserving Times

☞ Select **pizza** oven function and set temperature to 160 °C.

Fruit and Pickled Gherkins

- As soon as bubbles start to form in the liquid in the **first jar**, normally front right, switch off the oven. With 1 litre jars after 10 to 20 minutes.
  Leave the jars to stand in the closed oven for a further 30 minutes – in the case of delicate fruits, e. g. strawberries, approx. 15 minutes.

Vegetables and Meat

- As soon as air bubbles start to form in the liquid in the **first jar**, turn the temperature down to 100 °C.
  Leave the food to be preserved to continue to cook at 100 °C for approx. 60–90 minutes.
- Then switch off the oven and leave the jars to stand in the closed oven for a further 30 minutes.

Cleaning and Care

The Exterior of the Appliance

☞ Wipe the front of the appliance with a soft cloth and warm water with washing up liquid.

- Do not use scourers, caustic cleaners or abrasive items.
- You may use commercially available stainless steel cleaners. These also provide a protective film against finger marks.
- Remove scale, fat, starch and egg-white marks from stainless steel surfaces as soon as possible. Otherwise corrosion can occur under these marks due the lack of air.

Oven Interior

Oven Lighting

You can switch on the oven light to make cleaning easier.

Cleaning

☞ **1.** Wipe the oven clean after each use with water and washing up liquid with a little vinegar added.

2. Then rub the oven dry with a cloth.

3. Remove stubborn marks with special oven cleaner.

Warning! For safety reasons do not clean the appliance with a steam or higher pressure cleaner.

Important! When using oven spray, please ensure that you follow the manufacturer's instructions!

Accessories

☞ After each use rinse all slide-in parts (shelf, fat tray, etc.) and dry well. To make the parts easier to clean, leave them to soak for a short period.

Side Rails

The side rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

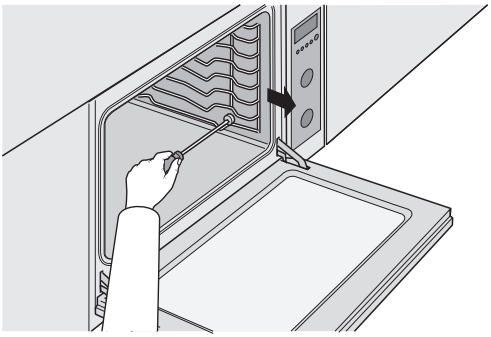
Removing and Fitting the Side Rails

☞ **1.** Using a screwdriver, undo the side rail retaining screws.

2. Remove rail to the front.

3. To refit, reinsert rail.

4. Fix both side rails in place again using the screws.



Oven Light Bulb

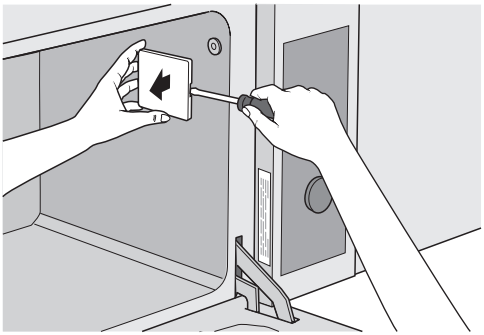
Warning! There is a risk of electric shock! Before changing the light bulb in the oven:

- Switch off the oven!
- Isolate the oven from the power supply.

Replacing the Light Bulb in the Oven/Cleaning the Glass

☞ **1.** Place a cloth on the floor of the oven.

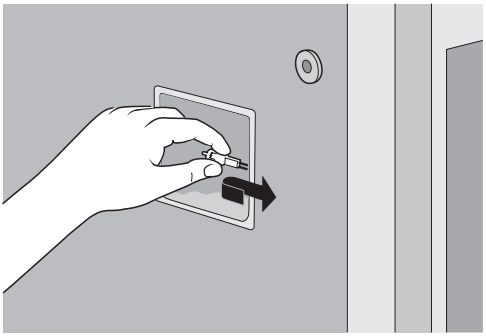
2. Carefully remove the glass cover.
To do this, use a blunt tool such as a flat bladed screwdriver, under the glass cover.



3. Replace oven halogen light bulb (25 W, 12 V, heat-resistant up to 300 °C).

4. Replace the glass cover.

5. Remove the cloth from the oven.



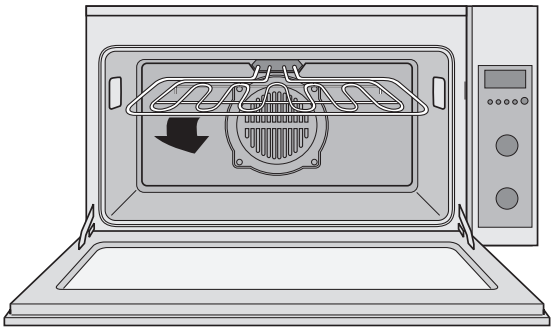
Combination Grill Element

To make the cleaning of the oven roof easier, the combination grill element (top heat and grill) can be folded down.

Warning! Only fold down the combination grill element when the oven is switched off and the oven is cold.

Folding Down the Combination Grill Element

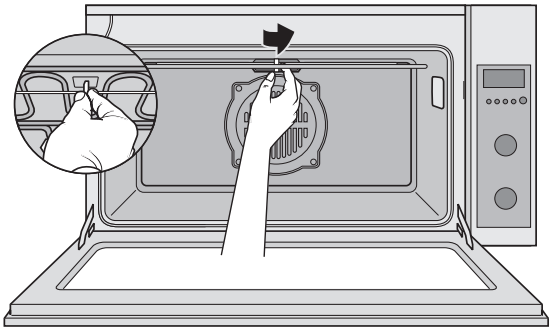
1. Undo the rotating fastener on the combination grill element (turn 90 degrees).
2. Fold the combination grill element down.



Important! Do not use excessive force to lower the element! The element can break off if excessive force is used.

Fitting the Combination Grill Element

3. Fold the combination grill element back up and lock in place again using the rotating fastener.



Oven Door

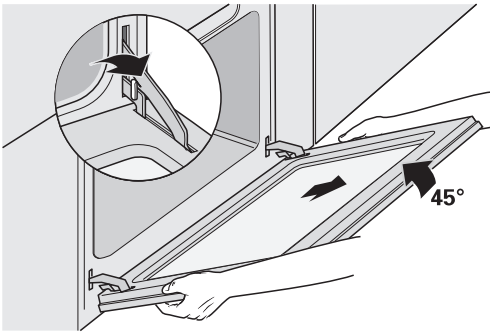
You can remove the oven door from your appliance for cleaning.

Removing the Oven Door

☞ **1.** Open the oven door completely.

2. Fold up the links on the door hinges.

3. Take hold of the oven door at the sides with both hands and close slowly. At around halfway the hinges release from their locks. The oven door can now be removed.
To avoid scratches, lay the door with the outer face downwards on a soft, flat surface, for example a blanket.



Fitting the Oven Door

(as in the figure above but in the reverse order)

☞ **1.** Take hold of the oven door at the sides with both hands and slide the hinges from above into the corresponding openings on the oven.

2. Open the oven door slowly.
Ensure your fingers are kept well away from the hinges at all times.

3. Fold the links down onto the door hinges.

4. Close the oven door.

What to do, if ...

... the oven does not heat up?

☞ Check whether
– the appliance is switched on,
– all the necessary settings have been made,
– a house fuse is defective.
If you do not find any of these malfunctions, call an approved electrician or contact your local Service Force Centre.

... the oven cannot be switched off?

☞ Switch the fuse off and call an approved electrician or contact your local Service Force Centre.

... the oven door does not close?

Clean the door and seal with soap and water and a damp cloth.

... the oven lighting ceases to work?

☞ Replace the light bulb in the oven (see Cleaning and Care).

... the meat probe is defective?

☞ Do not continue to use a defective meat probe.

If this information does not provide you with the necessary assistance, please contact an electrician or customer service.

⚠ **Warning!** Repairs to the appliance are only to be performed by qualified service engineers. Repairs performed improperly may cause injury or serious malfunction. If your appliance needs repairing, please contact your local AEG Service Force Centre.

ⓘ **Important:**
If you call out an engineer to a fault listed above, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

SERVICE AND SPARE PARTS

If you wish to purchase spare parts or require an engineer, contact your local AEG Service Force Centre by telephoning:

08705 929 929

Your telephone call will be automatically routed to the Service Force Centre covering yor post code area.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at

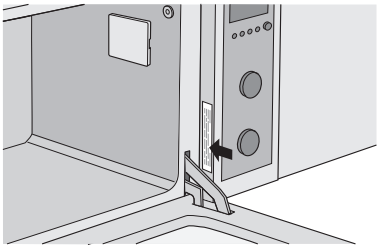
www.serviceforce.co.uk

For Customer Services in the Republic of Ireland please contact us at the address below:

AEG
Electrolux Group (Irl) Ltd
Long Mile Road
Dublin 12
Republic of Ireland

When you contact the Service Centre they will need the following information:

1. Your name & address, including post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date:
   Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.



CUSTOMER SERVICE

Customer Care

For general enquiries concerrning your AEG appliance or for further information on AEG products please contact our Customer Care Department by letter or telephone at the adress below or visit our web-site at

www.aeg.co.uk

Customer Care Department
AEG Domestic Appliances
55-77 High Street
Slough
Berkshire, SL1 1DZ
Tel. 08705 350350 (*)

(*) Calls may be recorded for training purposes

Warrenty Conditions

Standard guarantee conditions
We, AEG, undertake that if within 12 months of the date of the purchase this AEG appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our discretion repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity or gas supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre. Any appli-ance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.
- Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

Exclusions
This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appli-ances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of AEG manufacture which are not marketed by AEG.

European Guarantee
If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domesti-cally, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them de-tails of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 29 29
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 800 117511
Sweden	Stockholm	+46 (0) 8 672 5360
UK	Slough	+44 (0) 1753 219899

INSTALLATION INSTRUCTIONS

⚠ **Important!** Any electrical installation work must be carried out by a qualified electrician/competent person.

The oven must be installed according to the instructions supplied.

Technical Data

Oven Exterior Dimensions	
Height x Width x Depth	48 x 89.2 x 53.5 cm
Oven Interior Dimensions	
Height x Width x Depth	29.5 x 58.5 x 39.5 cm
Capacity	68 l
Nominal Power Consumption	3.6 kW

Regulations, Standards, Directives

This appliance meets the following standards:

- EN 60 335-1 / VDE 0700 Part 1 and EN 60 335-2-6 / VDE 0700 Part 6 in respect of the safety of electrical appliances for household use and similar purposes
- DIN 44546 / 44547 / 44548
  in respect of the operating features of electric cookers for household use
- EN 55014-1 / VDE 0875 Part 14-1
- EN 61000-3-2 / VDE 0838 Part 2
- in respect of basic electromagnetic compatibility (EMC) requirements.

CE This appliance conforms with the following EU Directives:

- 73/23/EWG dated 19.02.1973 (Low Voltage Directive)
- 89/336/EWG dated 03.05.1989 (EMC Directive including Directive Amendment 92/31/EWG).

⚠ Safety Instructions for the Installer

- Legal regulations and the local electricity board's requirements for making connections must be observed in full.
- When connecting, repairing and replacing the oven light bulb, isolate the appliance from the electricity supply.

Installation instructions

- Full protection against electric shocks must be ensured by the method of installation.
- The protective conductor must be long enough so that, if the strain relief device fails, it is not subjected to tension until after the live conductors of the connection cable.
- If you want to install the oven in the corner of an L-shaped kitchen so that the left side of the oven is flush with the other kitchen line, there must be a space of at least 15 cm between the left side of the oven and the other line front.
- In accordance with heating testing standards, the appliance corresponds to Safety Class Y.
- The furniture into wich the oven is to be installed must be temperature resistant to 100°C. This applies in particular to veneer, edging, plastic surfaces, adhesives and lacquers. The fronts of the surrounding furniture must be temperture resistant to at least 70°C.
- The appliance is to be installed flush with the wall. The appliance mains socket must therefore be located outside the installation area.
- It is imperative to install the appliance horizontally on an even surface. This surface must not bend.
- If the furniture unit is not attached to the wall, attach it using a conventional fixing angle.

Electrical Connection

Warning! This appliance must be earthed!

Important! Electrical requirements (for UK and Republic of Ireland only):

- Check that the voltage stamped on the rating plate corresponds with your house electricity supply, which must be AC (alternating current).
- Electrical connection of the apppliance must be performed by a trained electrician. The legally recognized regulations and the connection requirements of the electricity board seving your area must be fully complied with.

Warning! Should the oven be supplied with a continental two-pin plug fitted, then this plug must be cut off from the connection cable. Dispose of the plug safely; do not insert it in a 13 A socket elsewhere in the house as this could cause a shock hazard.

Connection for UK and Republic of Ireland only: Permanent connection to an oven power point (fuse: 20 A!).

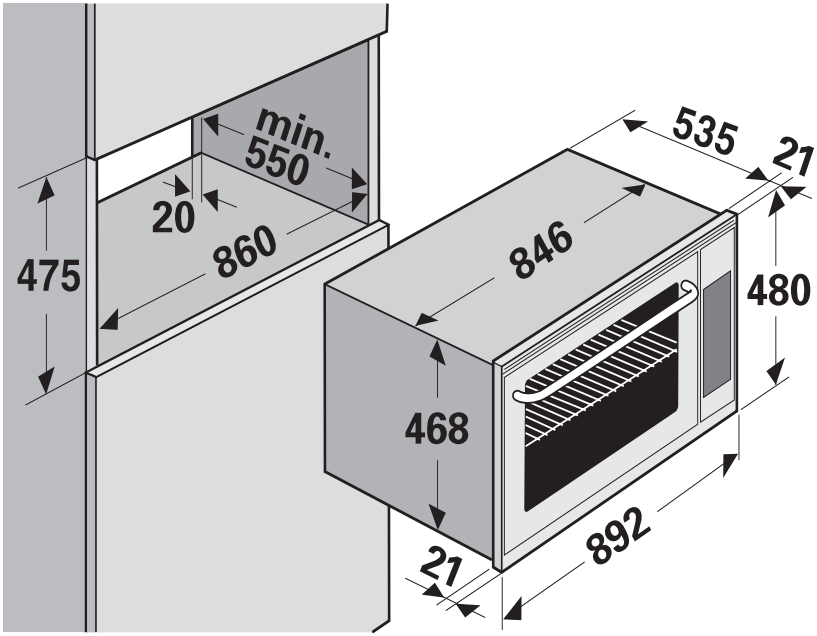
Connection	Permanent connection to an oven power point.
Total rating	at 230 V: 3.5 kW, at 235 V: 3.6 kW
Electrical connection	230 - 240 V, 50 Hz
Fuse current	20 A

Other countries:

Connection	is via the mains plug into a wall socket.
Total rating	at 230 V: 3.5 kW, at 235 V: 3.6 kW
Electrical connection	230 - 240 V, 50 Hz
Fuse current	16 A

INSTALLATION

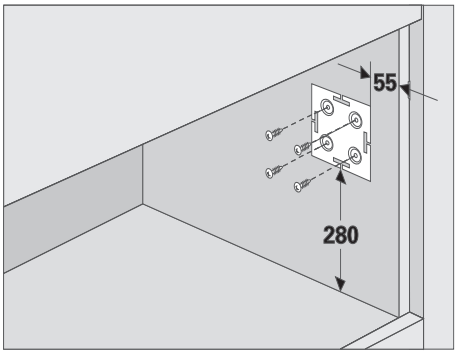
Drawing with Dimensions



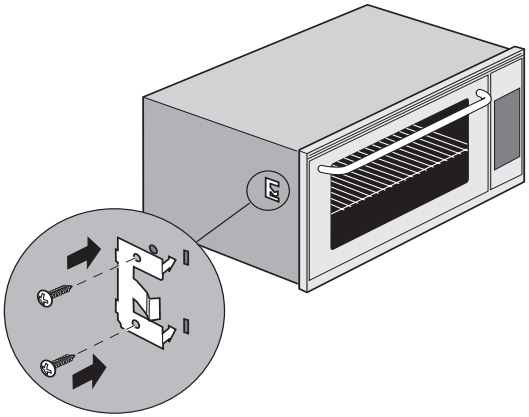
Installation in a Kitchen Unit

☞ **1.** Fix retaining plates to both sides of the interior of the unit:

- Fit the retaining plates 280 mm from the bottom edge of the unit with the embossing facing the unit and mark the rear holes.
- Slide the retaining plate so that the front holes are over drilled holes.
- Fix the retaining plate to the unit using the screws supplied.

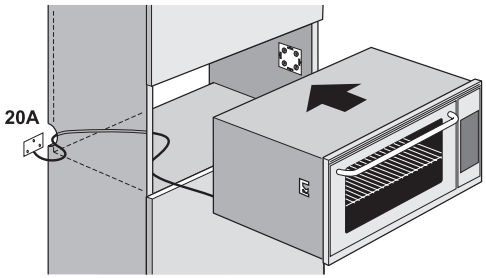


2. Fix the clips to both side walls on the appliance.



Fitting the oven

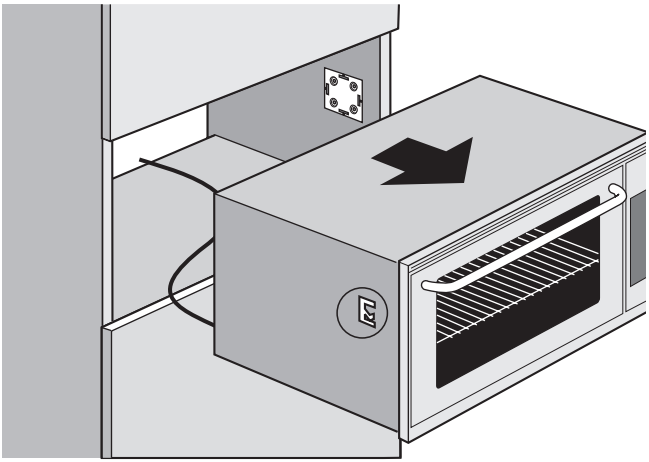
Warning! UK and Republic of Ireland: Connect to an oven power point!



It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The switch must not break the yellow and green earth cable at any point.

Removing the oven



☞ **1.** Carefully pull the appliance out of the niche in the unit.

2. Disconnect the appliance from the mains supply.

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